

SWANSON

VINEYARDS

2010 SAUVIGNON BLANC

VINTAGE:

Once again, the mid-Napa Valley location of our Oakville Estate vineyard proved to be a sweet spot for growing Sauvignon Blanc with excellent varietal expression. There is a purity to the aroma/flavor signature of this wine that has nothing to do with the grassy, green aspects that can typify some Napa Sauvignon Blancs.

VINEYARD:

The fruit for our 2010 Oakville Napa Valley Sauvignon Blanc was grown exclusively on our sustainably-farmed Oakville Estate, where our clay-loam soil and meticulous vine management consistently produce a small crop of ultra-premium grapes.

WINEMAKER NOTES:

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Very clean grapefruit and honeydew melon aromas are highlighted by a distinct impression of freshness. A touch of lime and lemon complement the citrus & melon flavors on the palate. Clean, fresh and vibrant throughout the finish. Best with freshly-opened oysters on the half-shell.



HARVEST DATE:

September 20th

BOTTLING DATE:

February 17, 2011

ANALYSIS AT HARVEST:

22.3 Brix, 5.90 g/L TA, 3.18 pH

ANALYSIS AT BOTTLING:

13.9% alc., 6.4 g/L TA, 3.23 pH

WINEMAKING:

Whole-cluster pressed
Cold-fermented exclusively
in Stainless Steel
No malolactic fermentation,
no residual sugar
Weekly lees stirring through December

CASE PRODUCTION:

122 cases (12x750ml)